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Docket No. SPO-121
Serial No. 10/535,585In the Claims:

This listing of claims will replace all prior versions and listings of claims in this application.

1 (Original). A nutritional composition for liver disease patients comprising: a milk protein hydrolysate and a protein derived from fermented milk as proteins; a high oleic acid-containing oil and milk lecithin and/or soybean lecithin as lipids; and palatinose as a carbohydrate.

2 (Original). The nutritional composition according to claim 1, wherein said milk protein is selected from the group consisting of casein, a milk protein concentrate (MPC), a whey protein concentrate (WPC), a whey protein isolate (WPI), α -lactalbumin, β -lactoglobulin, and lactoferrin.

3 (Original). The nutritional composition according to claim 1, wherein said fermented milk-derived protein is from a composition in which the whey in fermented milk has been reduced.

4 (Original). The nutritional composition according to claim 1, wherein said fermented milk-derived protein is from fresh cheese.

5 (Original). The nutritional composition according to claim 4, wherein said fresh cheese is quark.

6 (Currently amended). The nutritional composition according to claim 1, wherein said milk protein hydrolysate may be obtained by hydrolyzing a whey protein isolate (WPI) with ~~alkalase~~endoprotease from *Bacillus licheniformis*, and trypsin from a porcine pancreas.

7 (Currently amended). The nutritional composition according to claim 6, ~~which~~wherein the milk protein hydrolysate is a permeate obtained by further treatment with an ultrafiltration membrane having a fractionation molecular weight of 10,000 Da.

8 (Currently amended). The nutritional composition according to claim 7, wherein the chromatogram from reverse phase HPLC separation of the milk protein hydrolysate is shown in Fig. 1.

9 (Original). A nutritional composition for patients under high levels of invasive stress, wherein said nutritional composition comprises: a milk protein hydrolysate and a protein derived from fermented milk as proteins; a high oleic acid-containing oil and milk lecithin and/or soybean lecithin as lipids; and palatinose as a carbohydrate.

10 (Original). The nutritional composition according to claim 9, wherein said milk protein is selected from the group consisting of casein, a milk protein concentrate (MPC), a whey protein concentrate (WPC), a whey protein isolate (WPI), α -lactoalbumin, β -lactoglobulin, and lactoferrin.

11 (Original). The nutritional composition according to claim 9, wherein said fermented milk-derived protein is from a composition in which the whey in the fermented milk has been reduced.

12 (Original). The nutritional composition according to claim 9, wherein said fermented milk-derived protein is from fresh cheese.

13 (Original). The nutritional composition according to claim 12, wherein said fresh cheese is quark.

14 (Currently amended). The nutritional composition according to claim 9, wherein said milk protein hydrolysate may be obtained by hydrolyzing a whey protein isolate (WPI) with alkalase endoprotease derived from *Bacillus licheniformis*, and trypsin from a porcine pancreas.

15 (Currently amended). The nutritional composition according to claim 14, ~~which~~ wherein the milk protein hydrolysate is a permeate obtained by further treatment with an ultrafiltration membrane having a fractionation molecular weight of 10,000 Da.

16 (Currently amended). The nutritional composition according to claim 15, wherein the chromatogram from reverse phase HPLC separation of the milk protein hydrolysate is shown in Fig. 1.

17 (Previously presented). A method for providing nutrition to a patient having liver disease and/or a high level of invasive stress, wherein said method comprises administering, to such a patient, a nutritional composition that comprises:

a milk protein hydrolysate and a protein derived from fermented milk as proteins; a high oleic acid-containing oil and milk lecithin and/or soybean lecithin as lipids; and palatinose as a carbohydrate.

18 (New). The method according to claim 17, wherein said milk protein is selected from the group consisting of casein, a milk protein concentrate (MPC), a whey protein concentrate (WPC), a whey protein isolate (WPI), α -lactoalbumin, β -lactoglobulin, and lactoferrin.

19 (New). The method according to claim 17, wherein said fermented milk-derived protein is from a composition in which the whey in fermented milk has been reduced.

20 (New). The method according to claim 17, wherein said fermented milk-derived protein is from fresh cheese.

21 (New). The method according to claim 20, wherein said fresh cheese is quark.

22 (New). The method according to claim 17, wherein said milk protein hydrolysate may be obtained by hydrolyzing a whey protein isolate (WPI) with endoprotease from *Bacillus licheniformis*, and trypsin from a porcine pancreas.

23 (New). The method according to claim 22, wherein the milk protein hydrolysate is a permeate obtained by further treatment with an ultrafiltration membrane having a fractionation molecular weight of 10,000 Da.

24 (New). The method according to claim 23, wherein the chromatogram from reverse phase HPLC separation of the milk protein hydrolysate is shown in Fig. 1.